



## SUNDAY LUNCH

**2 courses £25    3 courses £30**

Pork belly, charred leek, apple and tarragon

Smoked mackerel rilette, beetroot and cucumber

Watercress Velouté, crispy shallots and horseradish

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Roast leg of Sussex lamb, creamed cabbage and Yorkshire pudding

Sea bream, potato, lovage and smoked eel.

Sage gnocchi, parsnip, kale and pine nut

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Tender stem broccoli, almond butter 4

Boulangere potatoes 4

Heritage carrots, sesame 4

Kale, crispy shallot 4

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Chocolate brownie, pear and hazelnut

Spiced apple crumble, crème anglaise

Carrot cake, orange and buttermilk

Head Chef Gary Jarvis

A discretionary 12.5% service charge will be added to your bill